



PRESS RELEASE

Campinas, Brazil, 3rd of March 2016

New corporate office for Lesaffre, in Campinas-São Paulo, Brazil

Lesaffre, a word reference in yeasts and fermentation products headquartered in France, is opening a corporate office in Campinas on the 3rd of March 2016, with the presence of Antoine Baule, CEO of Lesaffre and Jonas Donizetti, mayor of Campinas. Present in Brazil for over 25 years, the company offers innovative solutions to professionals in baking and in nutrition and health sectors. During this opening, guests had the chance to visit the new Innovation Center, where expertise from Lesaffre do Brasil, Phileo, Procelys and Biospringer will be gathered.

Campinas is a strategic choice for Lesaffre do Brasil's corporate headquarters: the city is recognized as a center of research and technology, houses various institutions, universities and companies in the food and health sector, and is near São Paulo – Brazil's major business center – and Biospringer, Lesaffre's yeast extract manufacturing unit is located in Valinhos. The initiative created 38 jobs in Campinas. In Valinhos, Biospringer has 69 employees.

The new headquarters, located at Avenida José Pires Neto, 190, in the Cambuí neighborhood, represents an investment of R\$ 2.2 million, a large part of which was invested into its new Baking Center™ and its Culinary Center (laboratories for baking and culinary applications). These two laboratories will provide technical support to Lesaffre and Biospringer clients, respectively.

According to David Jousseme, general director of Lesaffre do Brasil, the country plays a strategic role in the food, biotechnology, nutrition and animal health sectors, and these installations in Campinas will allow the group to better support the growing demand in these markets. "Brazil is a strategic territory, and the company's investments are well justified. Since Lesaffre is a privately-held and family-owned group, it has long-term vision and is investing in the country." emphasizes David Jousseme.



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About Lesaffre

As a global key player in yeasts and fermentation, Lesaffre designs, manufactures and markets innovative solutions for Baking, Food taste & pleasure, Health care and Biotechnology.

Family group born in northern France in 1853, now a multi-national and a multicultural company, Lesaffre is committed to working with confidence to better nourish and protect the planet.

In close collaboration with its clients and partners, Lesaffre employs 9 300 people in more than 70 subsidiaries based in about forty countries.

Lesaffre achieves a turnover of more than 1,8 billion euros including over 40% on emerging markets.

Lesaffre's fields of operation in Brazil

- **Bread-making solutions**

Lesaffre has been present in Brazil for over 25 years and markets a complete line of yeasts (dry and fresh) and bread-making ingredients developed for use in any type of manufacturing process (ready, frozen, pre-baked, etc.), ensuring tasty, fresh and crunchy bread. The company was responsible for introducing instant yeast in Brazil and has a sales presence throughout the country, with warehouses located in the cities of São Paulo, Rio de Janeiro and Recife.

- **Food flavor solutions**

Biospringer, with 16 years of exploitation, is housed in a 4,445 m² production plant located in Valinhos, in upstate São Paulo. It provides a wide range of yeast ingredients essential for building flavor in countless applications within the food industry, including soups, broths, sauces, seasonings, snacks, ready-to-eat meals and processed meats.

- **Biotechnology solutions**

Procelys markets high-performance ingredients for fermentation processes in the food, healthcare and biotechnology industries. In these applications, yeast extracts are nutrients that are specially designed to improve the growth, viability and productivity of an extensive list of microorganisms and cell cultures.

- **Solutions for animal health and nutrition**

Phileo offers animal health and nutrition solutions backed by scientific evidence. It markets probiotics, premium yeast fractions, organic selenium yeast, yeast as a protein source and nutritional formulations designed to provide performance, health and well-being for the poultry, pig, beef cattle, dairy, pet, equine and aquaculture segments.

Location: Rua José Pires Neto, 190 – Cambuí, Campinas – SP

More information: www.lesaffre.com.br

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